

Technical data sheet

Product features



Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning boiler touch screen 7" 400 V

Model	SAP Code	00011860
MSTBB 0611 E	A group of articles - web	Convection machines



- Steam type: Boiler and injection combination (patent)
- Number of GN / EN: 6
- GN / EN size in device: GN 1/1
- GN device depth: 40
- Control type: Touchscreen + buttons
- Display size: 7"
- Humidity control: regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: 5-stage system of setting steam saturation by controlled combination of production by boiler or injection
- Delta T heat preparation: Yes
- Automatic preheating: Yes
- Multi level cooking: Drawer program - control of heat treatment for each dish separately
- Door constitution: Vented safety double glass, removable for easy cleaning

SAP Code	00011860	Steam type	Boiler and injection combination (patent)
Net Width [mm]	519	Number of GN / EN	6
Net Depth [mm]	808	GN / EN size in device	GN 1/1
Net Height [mm]	770	GN device depth	40
Net Weight [kg]	92.00	Control type	Touchscreen + buttons
Power electric [kW]	7.900	Display size	7"
Loading	400 V / 3N - 50 Hz		

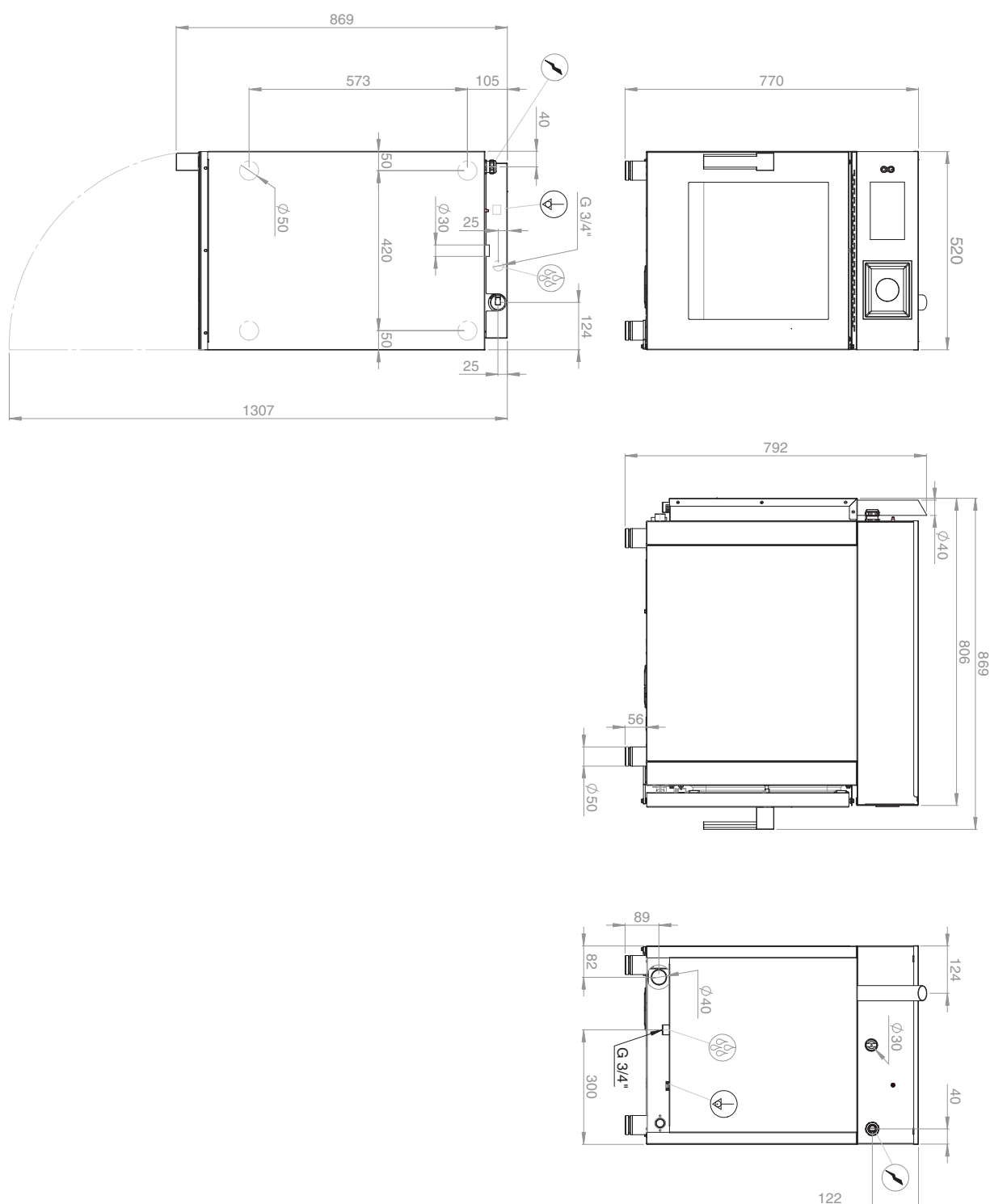
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Technical drawing



Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning boiler touch screen 7" 400 V

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Product benefits



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1

Double loading insert, longitudinal

inserts formed from rigid stainless steel wire allowing insertion of GN, double insertion, and the possibility of inserting divided GN

- the possibility of inserting more GNs in the case of shallow GNs and the possibility of cooking larger quantities of food, or more types of food

2

Narrow body

economical construction with a panel placed on top of full-size GN 1/1 inserts

- full-featured kettle for small spaces

3

A symbiotic steam generation system

simultaneous use of direct injection and boiler, maintenance of 100% humidity, or its regulation

- preparation of different dishes and cooking styles in an environment precisely set for the food or dish

4

Touch screen display.

simple intuitive control with unique pictograms everything in Czech the possibility of using preset programs or manual control

- help with cooking even for less skilled cooks, safe baking even in the absence of an operator; create your own recipes; easy to use

5

Weather system

patented device for measuring steam saturation in real time and in steam mode, the only one on the market

- the system automatically maintains the optimum humidity to the chamber, thus avoiding food spoilage

6

Steam tuner

a control element that allows setting the exact saturation of steam in the cooking chamber during the cooking process

- possibility of cooking different types of cuisine, from very moist steam for typical Czech dishes to low-saturated steam for e.g. French cuisine

7

A kit of two machines on top of each other

connection kit allowing two machines to be placed on top of each other connects the connections, inlets, wastes and ventilation of the lower combi oven

- allows the user to place two machines in smaller spaces to increase production; the chef can prepare two different dishes simultaneously

8

Automatic washing

integrated chamber washing system the possibility of using liquid and tablet detergents option to use vinegar as a rinse aid the system also descales the micro boiler

- the chamber of the conveyor is washed without the presence of the operator, for example overnight; the system decalcifies the micro-boiler without the need for service intervention; the chamber is maintained in a constant 100% hygienic quality

9

Six-speed fan, reversible with automatic calculation of direction change

in cooperation with the symbiotic system, it ensures perfect distribution of steam without losing its saturation its operation is controlled by the program or manually

- allows the preparation of a variety of dishes from the most delicate to high temperature baking at the highest speed

10

External temperature probe

temperature probe located outside the cooking area choice of single or multipoint probe or vacuum probe

- positioning outside the cooking chamber extends its life; ensuring total food hygiene safety; HACCP record; control of heat treatment in the absence of the cook

11

Longitudinal insertion to GN

penetration placed on the depth of the machine exchangeable for 600x400 sheet metal inserts

- possibility of inserting a larger range of GNs, not just 1/1 size possibility of using 6x4 baking trays

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Technical parameters



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1. SAP Code:

00011860

2. Net Width [mm]:

519

3. Net Depth [mm]:

808

4. Net Height [mm]:

770

5. Net Weight [kg]:

92.00

6. Gross Width [mm]:

580

7. Gross depth [mm]:

920

8. Gross Height [mm]:

980

9. Gross Weight [kg]:

102.00

10. Device type:

Electric unit

11. Power electric [kW]:

7.900

12. Loading:

400 V / 3N - 50 Hz

13. Material:

AISI 304

14. Exterior color of the device:

Stainless steel

15. Width of internal part [mm]:

380

16. Depth of internal part [mm]:

540

17. Height of internal part [mm]:

370

18. Adjustable feet:

Yes

19. Humidity control:

regulation based on direct measurement of humidity in the chamber (patented)

20. Stacking availability:

Yes

21. Control type:

Touchscreen + buttons

22. Additional information:

possibility of reverse door opening - handle on the right side (must be specified when ordering)

23. Steam type:

Boiler and injection combination (patent)

24. Sturdier version:

No

25. Chimney for moisture extraction:

Yes

26. Delayed start:

Yes

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27. Display size:

7"

28. Delta T heat preparation:

Yes

29. Automatic preheating:

Yes

30. Automatic cooling:

Yes

31. Cold smoke-dry function:

Yes

32. Unified finishing of meals EasyService:

Yes

33. Night cooking:

Yes

34. Washing system:

Closed - efficient use of water and washing chemicals by repeated pumping

35. Detergent type:

Liquid washing detergent + liquid rinse aid/vinegar or washing tablets

36. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

37. Advanced moisture adjustment:

5-stage system of setting steam saturation by controlled combination of production by boiler or injection

38. Slow cooking:

from 30 °C - the possibility of rising

39. Fan stop:

Immediate when the door is opened

40. Lighting type:

LED lighting in the doors, on both sides

41. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

42. Reversible fan:

Yes

43. Sustaine box:

Yes

44. Heating element material:

Incoloy

45. Probe:

Optional

46. Remote control:

Yes

47. Shower:

Manual (optional)

48. Distance between the layers [mm]:

30

49. Smoke-dry function:

Yes

50. Interior lighting:

Yes

51. Low temperature heat treatment:

Yes

52. Number of fans:

1

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53. Number of fan speeds:

6

54. Number of programs:

1000

55. USB port:

Yes, for uploading recipes and updating firmware

56. Door constitution:

Vented safety double glass, removable for easy cleaning

57. Number of preset programs:

100

58. Number of recipe steps:

9

59. Minimum device temperature [°C]:

30

60. Maximum device temperature [°C]:

300

61. Device heating type:

Combination of steam and hot air

62. HACCP:

Yes

63. Number of GN / EN:

6

64. GN / EN size in device:

GN 1/1

65. GN device depth:

40

66. Food regeneration:

Yes

67. Cross-section of conductors CU [mm²]:

1,5

68. Diameter nominal:

DN 50

69. Water supply connection:

3/4"